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(54) POWDER CONTAINING LECITHIN AND ITS PRODUCTION

(57) Abstract:

PROBLEM TO BE SOLVED: To produce a powder, containing lecithin, capable of readily performing handling and blending with a food or a feed, enabling the addition of a large amount of the lecithin, improving the texture and the keeping quality and reducing the scorching and mold releasability in the food and suitable as a material for the food and feed excellent in the keeping quality by adsorbing the hardly handleable lecithins which are a liquid or a pasty at normal temperatures and have high tackiness and further high hygroscopicity on an excipient and producing the powder having a film formed on the outside thereof so as

to prevent the hygroscopicity

SOLUTION: This powder containing lecithin is obtained by mixing at least one excipient selected from a grain flour, a seed powder, a potato powder, starch, an oil cake, a rice bran, food manufacture's by-products, an animal refuse and a mineral powder with lecithins obtained from an animal and a plant, adsorbing the resultant mixture on an excipient, then mixing or bringing the prepared material into contact with an aqueous solution or an aqueous dispersion of a water-soluble high-molecular material, subsequently drying the prepared substance and thereby forming a film of the water-soluble polymeric material on the outside thereof.

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